

Norwich Bulletin and Courier

113 YEARS OLD.

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Norwich, Monday, Nov. 8, 1909.

The Circulation of The Bulletin.

The Bulletin has the largest circulation of any paper in Eastern Connecticut, and from three to four times larger than that of any in Norwich. It is delivered to over 5,000 of the 4,000 houses in Norwich, and read by ninety per cent of the people. In Windham it is delivered to over 500 houses in Putnam and Danielson to over 1,100, and in all of these places it is considered the local daily.

Eastern Connecticut has forty-nine towns, one hundred and sixty-five post office districts and forty-one rural free delivery routes.

The Bulletin is sold in every town and on all of the R. F. D. routes in Eastern Connecticut.

CIRCULATION

1901, average	4,412
1905, average	5,920
1906, average	6,555
1907, average	7,179
1908, average	7,543
November 8, 1909	7,733

THE OCTOBER FAILURES.

The aggregate of the failures during the month of October were million less than for the corresponding month last year, which shows a positive gain in business. R. G. Dun & Co. point out in comparing the different lines of business in the manufacturing class that in only three of the fifteen classes were the number of failures fewer than last year—lumber, clothing and milling. In the first there is a considerable decrease in the liabilities as compared with last year and the year before, but in clothing the defaulted indebtedness is much larger than last year, although less than in 1907. In milling liabilities are smaller than in any year back to 1905. In the other classes, in which failures are more numerous than last year, there are several which show decided improvement as regards defaulted indebtedness, notably printing and engraving, in which \$278,278 compares with \$1,020,255 last year; leather, harness and shoes, \$42,841 against \$508,734; liquors and tobacco, \$85,297, against \$277,721, and in "all others" \$1,048,122 against \$2,124,234. In the trading failures five classes were fewer in number—general stores, liquor and tobacco, clothing, furniture and crockery, hardware, stoves and tools—and in each of them liabilities were smaller than last year. Of the other ten classes, liabilities were smaller than last year in hotels and restaurants, shoes, rubbers and trunks, paints and oils, and jewelry and clocks. In the class embracing brokers and transporters the improvement was very pronounced both in number and amount of defaulted liabilities.

THAT FALSE REPORT.

There is a class of news fakers in this country who seem to be devoid of sense and conscience, and it is surprising that they can get their baseless, sensational statements in print. The report that Theodore Roosevelt was dead had no foundation whatever, and the source of it cannot be discovered. An exchange says: "The fact has been ascertained that the report was concocted by unknown individuals to serve ulterior purposes. An intimation has been given that stock speculators may have been responsible for the canard. It is certain that, whatever the motive, the false statement was given world-wide publicity and caused universal apprehension. So far-reaching were the reports that the newspapers of this country and of all of the large centers of Europe were forced to take notice of the rumor. Their utmost endeavors, under the circumstances, made it possible for them merely to discredit the report, for they could not absolutely deny it because of the fact that the Roosevelt party was out of touch with any point of immediate communication."

These sensational stories, told with malicious intent, are altogether too common, and they will never be stopped until a law is made to bring to grief those who give the newspapers false reports from selfish or other motives.

A CAUSE FOR SUICIDE.

It is rarely that a suicide can give an acceptable reason for destroying his life. Of all the curious reasons given for suicide, a New York man's leads, for he put an end to his existence because he became conscious that he was "just ordinary." This is a case where a little self-conceit might have saved a life. What is being "just ordinary," any way? The man who is healthy, industrious, kind to his family and a credit to himself and all related to him is not an "ordinary" in the walk of life, for he is just as good as the best. The everyday good citizen is the man who makes the republic great and prosperous and defends it against its enemies. There is no "just ordinary" remark that fits the workers and the men of a great land like this. The average American citizen is a good deal of a man, and that is why in many exigencies in life—in both military and civil life—it has been said that "every man is a captain." This poor fellow looked at himself through his meagerness and didn't like the picture—he seemed unworthy, appeared to himself distorted, and foolishly ventured to make an end of it all.

To be an everyday citizen is no reproach, for free citizenship calls for the highest average of individualized manhood and we have in our citizens men who in the mass are capable of as great achievements as the same number of men anywhere.

NO PLACE FOR A LIVE MAN.

The assistant secretary for the department of commerce and labor has resigned because there is no chance there for a young man to show what is in him. If Orinaby McHare is right, and presumably he is, the semi-fossilized assistant is more appreciated in a federal office than a man with practical ideas who might facilitate business if not improve things. The reason he resigned is made clear in the following statement:

"The man who goes into a government department finds himself hounded down by a wilderness of red tape, against which it is practically impossible to struggle. If he attempts to change these conditions, he is charged with being sensational and seeking notoriety. This is one reason why there is 25 per cent of inefficiency in government service. Men who come in eager to do big things throw up their hands and abandon any attempt to fight an established system. I have done all I could to help promising young men whom I have found in the service, and in some instances I have succeeded in getting them out of the service entirely, and into other work more suited to their talents."

This in effect is an indictment of a man's "superiority," and it is not likely to have any effect upon them. Mr. McHare has well to get experience and the live young man ought to know better than to try to get into such a rut.

PUTTING A ROAD TO TEST.

The new Berlin turnpike which was opened recently and pronounced by State Highway Commissioner MacDonald as the best road in the state, has since its opening been subjected to such excessive use that it has amounted to abuse, therefore the commissioner has felt constrained to call attention to the fact that "a new road from the very nature of its component parts, requires an opportunity to set, or season. The bond used in assembling the stone is water, dust and compression. The cement properties of the traprock used in the construction of every macadam road in the state are lime and iron. An opportunity should be accorded every new road properly to season before it is subjected to the rigid stress of travel. All of this is intended to call attention to the fact that if the users of this road, in driving automobiles, will keep within the speed limits, they will materially assist in keeping this road in a splendid state of repair for all time."

"This road is not a race course. It is not for one particular class of users. It is for the general public's use for all time. Therefore, it should have fair play in its use. In the country, I think it only fair to say that the broad and liberal policy of the state in the construction of a splendid system of highways and expending millions of dollars in the improvement of our roads, and also in allowing non-residents to come in and occupy and enjoy our highway system, should prompt these gentlemen to keep within the law, and they should be informed that no violation of the law will be permitted. I am reasonably safe in this conclusion, having watched as a student, the destruction of roads at work upon our state roads, and having noted that if an automobile is not traveling to exceed the speed limit, the injury of the road resolves itself into a minimum."

Mr. MacDonald is not only a good road builder of 12 years' experience, but a good roads teacher recognized by the National Good Roads association and made its president for the fifth time. He talks right for the roads and right for the state.

EDITORIAL NOTES.

For one time, the Japanese collection in the Boston Museum of Fine Arts is valued at six millions.

The Boston savings banks gained eleven and a half millions last year, if prosperity has not struck on.

The drought is so intense in Pennsylvania that water trains are being run over the Reading railroad.

The ambition of the new rulers of San Francisco is to make it a second Paris in beauty, and perhaps in vice.

The Indiana woman who had \$45,000 left to her by her lover she rejected, now realizes that she was an undying love.

"Happy thought for today: In their thoughtless moments, when things are said by persons who ought to know better."

Mrs. Stetson, in the light of the fourth dimension, does not look well. There was error of mortal mind, sure enough.

"Possum tastes so much like young pig that it can scarcely be told from it," says Taft. What will the south say to that?

Baltimore is booked for a new million-dollar hotel; and the waste places in the burned district are steadily disappearing.

Safe and sane football is among the things hoped for, but there appears to be little promise that it can be brought about.

Commander Peary is to receive for his share of the discovery of the North pole \$120 a word. This is where he sees \$50,000 coming.

Learning to run an aeroplane is as easy as learning to run an automobile, but the sky pleasures are not so great as running along the highway.

Boston's new charter calls for a mayor and nine aldermen elected at large, three of whom retire each year. It also contains a referendum.

In Jersey they do not think that any hunter should be licensed who cannot tell the difference between the hide of a deer and a khaki jacket.

There have been put into the streams of Massachusetts, from the Sutton hatcheries this year \$400,000 of trout. They ought to be heard from.

There was a time when calico sold at a dollar a yard; but that time is not likely to recur if the market does appear to be rather buoyant at intervals.

When Mr. Kennedy's fortune showed up there was with it a broad mind and a liberal hand. He knew how to place millions where they would do most good.

The fact that the treasury department has ruled that dolls are not toys, the importers get off with a 25 per cent ad valorem duty, instead of 60. A good thing for the dealers.

Woman in Life and in the Kitchen

NEEDLEWORK SUGGESTIONS.



Paris Transfer Pattern No. 8017.

Design to be transferred to a table-cover of linen, cambric, Indian-head or cotton, denim, satin, silk or felt, to be worked in mercerized cotton or silk floss in white or any preferred color, the border to be done in solid button-hole stitch and the blossoms in Valenciennes stitch. The design comes in four sections and must be applied to a table-cover measuring 36x54 inches. Price of pattern, 10 cents.

Order through The Bulletin Company Pattern Dept., Norwich, Conn.



Paris Transfer Pattern No. 8111.

Conventional design for needle book and holly design for pin book, to be transferred to linen and embroidered or painted in water colors. Water colors may be successfully used upon fabrics when mixed with white. Both books contain leaves of flannel.

Price of pattern, 10 cents.

Order through The Bulletin Company Pattern Dept., Norwich, Conn.

NEEDLEWORK NOTES.

An embroidered yoke is the latest fancy for shirt waists.

An attractive picture frame is of gray linen embroidered in a body design in shades of India red and black.

A dainty gown for a wee girl is of sheerest mull, with a yoke sleeve hand and belt of fine princess hand-made lace.

A stunning blouse of black net was recently introduced in green and gold in a Japanese design, and made up over white satin.

Bureau scarfs are made to fit the top and not drop over the sides. The finish matches that used on the curtains. A few are edged with narrow fringe, but most are many as have been used during the summer.

Remember in working a French knot to have it firm, without lumpy or straggly ends. This is best assured by holding the thread taut with the left hand after it has been wrapped until the needle is put down in the spot where it came up.

HEALTH AND BEAUTY.

A small bag of salt, well heated and covered with flannel, gives relief when applied to an aching ear.

For a disordered stomach sip a half-pint of water, taken just as hot as possible, a half-hour before each meal and just before retiring.

To whiten the teeth use powdered pumice stone. Dip a toothpick in the powder and dig out the deposits, but this must not be used often, for it injures the enamel.

A good many times one blames sore toes on the shoes worn, when it isn't the shoes at all, but a big humpback in the stocking where it has been mended. It is a great knack to darn socks so that they will be smooth and free of lessons of grandmother about that.

Touching the floor with the hands without bending the knees will reduce the abdomen. To reduce the hips lie flat on the back either on a cane-seated couch or the floor so that there will be nothing to hold under you. With arms at your sides raise your feet to a sitting position, without touching anything to assist you.

Unfermented Grape Juice. Pick over and wash perfectly sound Concord grapes, rejecting all that have softened or are too green. The stems do not matter. Put into a stone jar, and set this in a large pan of cold water to near the depth of the jar. With a wooden spoon crush lightly as they begin to cook, at the same time pushing the grapes from the top of the jar toward the bottom. Cook about two hours, or until the grapes are soft and the seeds loosened. Pour into a large cotton or cheesecloth bag to drain. Do not press or squeeze, or the juice will be cloudy. Have ready perfectly clean and well sterilized bottles with the patent china or metal tops. If you do not have these, be sure the corks are new, soaking them first in cold water so that they can be pressed in tightly. Reheat the juice to the boiling point; cook steadily half an hour, removing all scum as it rises to the surface. Turn into the hot bottles and seal airtight. 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